

AMSTERDAM Seattle 5/23/2004 SCORE: **97**

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

Site: AFT SWIMMING POOL

Deduction Status: N

Violation: A SHEPHERD'S HOOD WAS NOT PROVIDED FOR THIS POOL.

Recommendation: 6.4.1.2.1 Easy access shepherd's hook and approved floatation device shall be provided at a prominent location near each public swimming pool.

Action:Shepard's hook ins now in place.

Site: PORTSIDE SPA

Deduction Status: N

Violation: THERE WERE A FEW HOURS IN A COUPLE OF DAYS WHEN THE BROMINE LEVEL WAS BELOW 4.0 PPM. DURING THESE TIMES THERE WAS NO CORRECTIVE ACTION STATEMENT NOTED.

Recommendation: 6.3.2.3.6 Logs and charts shall contain notations of any unusual water events with the whirlpool spas and corrective actions taken.

Action:The engineer responsible for the pools and spa was reminded to note on the charts what action is taken to correct incorrect bromine levels.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

Site: LIDO - HAMBURGER GRILL

Deduction Status: N

Violation: A FLYING INSECT CONTROL DEVICE (LIGHT/GLUE TYPE) WAS INSTALLED DIRECTLY ABOVE A MOVABLE FOOD TABLE, WHERE TRANSFER OF BULK PREPARED FOODS IN BACK-UP STORAGE WERE TRANSFERRED TO DISPLAY PANS AND WRAPPED WITH PLASTIC.

Recommendation: 8.2.2.2.3 The insect devices shall not be located over warewashing, utensil storage areas, equipment, utensils, linens, unwrapped single-service, and single-use articles. Dead insects and insect fragments shall be prevented from being impelled onto or falling on clean items. The device could be moved to the opposite bulkhead, adjacent to the reach-in refrigerator.

Action:Unit will be relocated.

Site: JAVA CAFÉ

Deduction Status: N

Violation: OPEN CONTAINERS OF DRINK TOPPINGS SUCH AS ROCK SUGARS, WHIPPED CREAM, AND SPRINKLES WERE SET OUT ON THE FRONT BAR FOR PASSENGER SELF-SERVICE WITHOUT A SNEEZE SHIELD.

Recommendation: 7.3.3.6.1 Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.

Action:Item are now under a sneeze guard.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

Site: CREW GALLEY

Deduction Status: N

Violation: THE BLAST CHILLER WAS POSTED OUT OF ORDER. THIS UNIT HAS BEEN OUT OF ORDER FOR APPROXIMATELY 3 WEEKS ACCORDING TO STAFF ONBOARD.

Recommendation: Repair the blast chiller as soon as possible.

Action:Parts are on order and unit will be repaired when they arrive.

Site: OFFICERS MESS - BEVERAGE BUFFET

Deduction Status: N

Violation: THE ICE DISPENSING LEVER HAD A DESIGN WHERE CREW REFILLING CUPS WOULD TOUCH THE LIP-CONTACT SURFACE AGAINST THE LEVER.

Recommendation: 7.4.2.4.3.4 In equipment that dispenses liquid food or ice in unpackaged form: (4) The dispensing equipment actuating lever or mechanism and filling device of consumer self-service beverage dispensing equipment shall be designed to prevent contact with the lip-contact surface of glasses or cups that are refilled.

Action:A push button will be installed to replace the lever.

Site: MAIN GALLEY - POT WASH

Deduction Status: N

Violation: SOME OF THE SKILLETs HAD DAMAGED AND PEELING SURFACES WHERE THE NON-STICK COATING WAS SEPARATING FROM THE PANS. THE DAMAGED/PEELING

SKILLETS WERE DISCARDED DURING THE INSPECTION.

Recommendation: 7.4.5.2.1.1 Utensils shall be maintained in a state of repair or condition that meets the materials, design and construction specifications of these guidelines or shall be discarded.

Action:Pans have been replaced.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	0

Site: MAIN GALLEY - SAUCIER

Deduction Status: N

Violation: THE AIR-O-STEAM COMBINATION OVEN AFT WAS POSTED OUT OF ORDER. THIS OVEN HAS BEEN OUT OF ORDER FOR OVER 3 MONTHS ACCORDING TO THE STAFF ONBOARD.

Recommendation: This equipment should be repaired or replaced as soon as possible.

Action:Parts are on order. Unit will be repaired when they arrive.

Site: MAIN GALLEY - DISHWASH

Deduction Status: N

Violation: SEVERAL OF THE SERVING TRAYS IN CLEAN STORAGE HAD PEELING RUBBER SURFACES AND CHIPPED EDGES, MAKING THEM DIFFICULT TO CLEAN.

Recommendation: 7.4.5.1.2 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

Action:Trays have been replaced.

Site: LIDO - HAMBURGER GRILL

Deduction Status: N

Violation: THE POWER CORD TO THE COUNTERTOP HOT DOG COOKER WAS DRAPING THE COUNTER, MAKING CLEANING DIFFICULT.

Recommendation: Bundle or shorten the power cables so they hang above the counter surface and allow easy access for cleaning.

Action:Hooks have been installed o keep the lines off the counter top.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: MAIN GALLEY - DISHWASH

Deduction Status: N

Violation: THE MOUNTED FINAL RINSE TEMPERATURE GAUGE ON THE INBOUND CONVEYOR DISHWASH MACHINE REGISTERED 210 °F, WHILE THE DISH LEVEL TEMPERATURE WAS ONLY 145-152 °F. THE FINAL RINSE SPRAY NOZZLES WERE FUNCTIONING CORRECTLY AND THERE WAS NO LIVE STEAM OBSERVED. THE FINAL RINSE PRESSURE GAUGE READING WAS 13-14 PSI DURING OPERATION. THE MANUAL CHECKS MADE BY THE STAFF AND RECORDED IN THE LOG DID NOT ACCOUNT FOR THE RINSE TANK TEMPERATURE OF 162 °F. THE LOG FORM PROVIDED A COLUMN FOR RINSE TEMPERATURE, BUT NOT FINAL RINSE TEMPERATURES.

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

Action: Unit is operating correctly now.

Item No.	Description	Points Deducted
24	Sanitizing rinse temperature, concentration, time	3

Site: MAIN GALLEY - DISHWASH

Deduction Status: Y

Violation: THE #1 INBOARD FLIGHT-TYPE DISHWASH MACHINE WAS IN ACTIVE USE AND HAD A PLATE LEVEL FINAL SANITIZING TEMPERATURE OF 145-152 °F DURING REPEATED TESTS. THE MACHINE WAS REPAIRED DURING THE INSPECTION.

Recommendation: 7.5.6.1.2 In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90°C (194°F), or less than: (1) For a stationary rack, single temperature machine, 74°C (165°F); or (2) For all other machines, 82°C (180°F). (3) A utensil surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator shall be achieved. (4) The maximum temperature of 90°C (194°F), does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.

Action: Repaired during the inspection.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	0

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Site: PROVISIONS - ICE BLOCKS/ICE CREAM

Deduction Status: N

Violation: THERE WAS A LOOSE DECKHEAD PROFILE ON THE LEFT INSIDE PANEL NEAR THE ENTRY DOOR.

Recommendation: Re-attach the profile to the deckhead.

Action:Panel has been reattached.

Item No.	Description	Points Deducted
34	Plumbing fixtures / supply / drain lines / drains installed, repair	0

Site: CREW GALLEY

Deduction Status: N

Violation: THERE WAS A LEAKING WASTEWATER DRAIN PIPE IN THE TECHNICAL CABINET DIRECTLY BENEATH THE FOOD PREPARATION SINK .

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action:Leak has been repaired.

Item No.	Description	Points Deducted
37	Rooms / equipment vented, humidity, condensation	0

Site: MAIN GALLEY - DISHWASH

Deduction Status: N

Violation: THE AREA AROUND THE TWO FLIGHT-TYPE CONVEYOR DISHWASH MACHINES WAS VERY HOT AND HUMID. WORKERS IN THE AREA WERE PERSPIRING PROFUSELY.

Recommendation: 7.7.6.1.1 All food preparation, warewashing, and toilet rooms shall have sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes.

Action:We are working to increase the ventilation in this area.

Site: PROVISIONS - ICE BLOCKS AND ICE CREAM

Deduction Status: N

Violation: HEAVY ICE FORMATION WAS NOTED DIRECTLY BENEATH THE EVAPORATIVE CONDENSER WITH CRYSTALS REACHING THE CONDENSATE PAN BELOW.

Recommendation: Repair the heating coils to ensure that water formed in the condenser drains through the pan and to waste.

Action:Maintenance has been carried out on the condenser and the ice formation is gone.